



HALL OF FAME

# VEGGIE CHILES RELLENOS

with Avocado Salsa & Zesty Crema



## HELLO

### HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

**PREP: 10 MIN** | **TOTAL: 30 MIN** | **CALORIES: 840**



Poblano Peppers



Roma Tomato



Chili Pepper



Veggie Stock Concentrate



Jasmine Rice



Avocado



Yellow Onion



Lime



Sour Cream  
(Contains: Milk)



Southwest Spice Blend



Monterey Jack Cheese  
(Contains: Milk)

## START STRONG

To check if your avocado is at the perfect stage of ripeness, give it a gentle squeeze in the palm of your hand—it should feel firm (not hard) and yield slightly to pressure. Not quite there yet? Take the avo out of the fridge (the cold will slow ripening) and let it sit on your counter a day before you're ready to cook. Bonus: if you happen to have a banana on hand, stick the two in a paper bag together to speed things along.

## BUST OUT

- Baking sheet
- Small pot
- Zester
- Small bowl
- Vegetable oil (4 tsp | 8 tsp)
- Olive oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)  
(Contains: Milk)
- Large pan
- Medium bowl
- Kosher salt
- Black pepper

## INGREDIENTS

Ingredient	2-person	4-person
Poblano Peppers	2	4
Jasmine Rice	¾ Cup	1½ Cups
Yellow Onion	1	2
Roma Tomato	1	2
Lime	1	2
Chili Pepper	1	1
Sour Cream	4 TBSP	8 TBSP
Veggie Stock Concentrate	1	2
Southwest Spice Blend	1 TBSP	2 TBSP
Monterey Jack Cheese	½ Cup	1 Cup
Avocado	1	2

## WINE CLUB

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## 1 ROAST POBLANOS

Adjust rack to middle position and preheat oven to 425 degrees. **Wash and dry all produce.** Halve **poblanos** lengthwise; remove stems and seeds. Drizzle each half with **oil**; season with **salt** and **pepper**. Place on a baking sheet and roast on middle rack until softened, 15–17 minutes.



## 2 COOK RICE & PREP

In a small pot, combine **rice**, **1¼ cups water** (2¼ cups for 4 servings), and a big pinch of **salt**. Bring to a boil; cover and reduce to a low simmer. Cook until tender, 15–18 minutes. Meanwhile, dice **onion** and **tomato**. Zest and quarter **lime** (quarter both limes for 4). Mince **chili**. In a small bowl, combine **sour cream**, **lime zest** to taste, **salt**, and **pepper**. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency.



## 4 MIX FILLING

Stir cooked **rice** into pan with **veggies** until thoroughly combined. Return pan to medium-high heat. Stir in **1 TBSP butter** (2 TBSP for 4 servings) until melted. Turn off heat. Season with **salt** and **pepper**.



## 5 STUFF & BAKE POBLANOS

Once **poblanos** are roasted, stuff each half with as much **filling** as will fit. Nestle into pan with remaining filling. (**TIP:** If your pan isn't ovenproof, transfer mixture to a small baking dish and arrange stuffed poblanos in there.) Sprinkle poblano halves with **Monterey Jack**. Bake until cheese is melted and slightly crisp at edges, 7–8 minutes.



## 3 COOK VEGGIES

Heat a large drizzle of **olive oil** in a large, preferably ovenproof, pan over medium-high heat. Add **onion** and cook, stirring occasionally, until slightly softened, 3–4 minutes. Add **stock concentrate**, **Southwest Spice**, half the **tomato**, **2 TBSP water** (¼ cup for 4 servings), **salt**, and **pepper**. Cook, stirring, until softened, 2–3 minutes. Turn off heat.



## 6 MAKE SALSA & SERVE

Meanwhile, dice **avocado**. Toss in a medium bowl with remaining **tomato** and a squeeze of **lime juice**. Season with **salt** and **pepper**. Divide **filling** and **stuffed poblanos** between plates. Top with **avocado salsa**, **crema**, and **chili** if desired. Serve with remaining **lime wedges** on the side.

## GUAC IT UP!

Try mashing your avocado instead of dicing it, stirring in the tomato at the end.